

BARTLETT'S BOOMIN' NACHOS

YIELD: 100 servings

Chef Wally (Lowell) and Chef Ryan

Remember those cafeteria sloppy joes? We all loved them, but that soggy bun...not so much. Well, this recipe takes the classic sloppy joe flavors you crave and transforms them into a glorious, cheesy, never-soggy NACHOS creation perfect for feeding a crowd (like your whole school cafeteria!). Say hello to Bartlett Boomin' Nachos - a guaranteed crowd pleaser!

INGREDIENTS

- 6.25 pounds ground beef
- 6.25 pounds Cheddar cheese, Shredded
- ¼ cup vegetable oil
- 6 medium onion, chopped fine
- 5 bell pepper, chopped fine
- 1 Tablespoon salt
- 6 cloves garlic, minced
- ½ cup brown sugar
- 1/2 Tablespoon Chili powder
- 1 Tablespoon Paprika
- 2 teaspoons black pepper
- 6 cups tomato puree
- 3.5 cups ketchup
- ¼ cup Worcestershire sauce
- ¼ cup red wine or cider vinegar
- ¾ cups water
- 2 teaspoons hot sauce
- 100 portions of Tortilla chips
- 6 cups Green Onion, diced

DIRECTIONS

1. Combine the tomato puree, ketchup, vinegar, worcestershire, water, hot sauce, chili powder, paprika in a bowl and set aside.
2. Heat ½ the oil in 12-inch nonstick skillet over medium heat until shimmering. Add salt to the beef and cook until browned and fully cooked. Transfer beef to another container and strain out grease.
3. Return the saute pan to the stove and heat the remaining oil. Add the onions and peppers and cook, stirring occasionally, until onions and peppers are softened, 3 to 4 minutes. Add garlic and cook, stirring constantly until fragrant, about 30 seconds.
4. Add beef and mix with the vegetables. Add the tomato puree mixture and stir well. Bring to a simmer and stir occasionally for 15-30 minutes.
5. Place chips in a boat, sprinkle with 1oz cheese and 1oz meat and garnish with green onion

RECIPE NOTES - BARTLETT'S BOOMIN' NACHOS

Recipe credits as 2 oz. M/MA and 2 oz. grain equivalent

Nutritional information per serving*: 427 calories; 6.121g sat. fat; 604mg sodium; 52.3g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*